



Basel Cellars  
ESTATE WINERY

2016

## 2901 WHITE BLEND

COLUMBIA VALLEY



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Our 2016 blend is comprised of 56% Semillon and 44% Sauvignon Blanc. The distinct vineyards of Double River and Smith-Cerne are revealed in this elegant representation of our best-loved white. These two varietals are picked at different times at optimum ripeness to bring balance and harmony into your glass. The Semillon and Sauvignon Blanc fermented slowly under controlled, low temperatures in stainless steel, to preserve bright and crisp fruit characteristics in the wine. A significant amount of Semillon fermented and aged gracefully in neutral French oak, enhancing the bouquet and contributing to a more powerful, yet tasteful mouth feel. These barrels were blended back with the expressive and lively wines in the stainless steel tanks and provided great body and weight in this cuvée. All winemaking techniques were carefully executed, to prevent oxidation and optimizing the vivid fruit-forward nuances of these two varietals.

The exciting nose shows definite aromas of stone fruit such as dried peach and apricot, with intriguing herbal notes of santolina and thyme, rounding off the bouquet. With a little more aeration you will find noticeable hints of gooseberry, grapefruit, dried grass and wet rock. The everlasting ripe fruit is underlined by bright acidity, creating a round, balanced mouth feel and long finish. The structure of this wine allows it to be enjoyed by itself on the patio with the perfect view, but it will be even better when paired with seared scallops, crab cakes, prawn ravioli or roasted chicken with tarragon. Enjoy!

### TECHNICAL DATA

**Vintage:** 2016

**Varieties:** 56% Semillon, 44% Sauvignon Blanc

**Appellation:** Columbia Valley

**Vineyards:** Double River, Smith-Cerne

**Oak:** 4 months neutral French oak (Semillon)

**Alc.** 13.7%

**pH:** 3.27

**T.A.** 8.0 g/L

**R.S.** 0.3 g/L

**Production:** 310 cases